

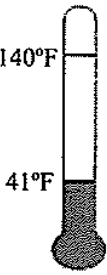
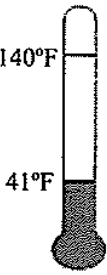
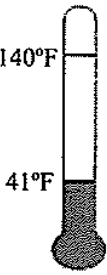
**Office of Juvenile Justice
Daily Dining Hall Inspection**

☐ **BCCY** ☐ **JCY** ☐ **SCY**

Youth Count: _____

Date: _____

Reviewer: _____

Items	Yes	No	Corrective Action																					
Hygiene																								
Employees/Youth in good health																								
Clean clothes, hair restraints																								
Hand soap and paper towels at all hand sinks																								
Hand washing conducted																								
Personal items segregated																								
Gloves worn by employees as needed																								
Food																								
Food stored six inches (6") off the floor/covered in all food storage areas (refrigerator, pantry, freezer) etc.																								
Rotation of food (labeled/dated)																								
Raw meats/shell eggs on bottom shelf in refrigerator (away from other foods)																								
Food thawed properly																								
Food cooled properly																								
Food heated/reheated properly																								
<div style="text-align: center;"> COOKING CHART </div> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <th style="width: 20%;">Food</th> <th style="width: 15%;">Cooking Temp</th> <th style="width: 30%;"></th> <th style="width: 35%;">Cool</th> </tr> <tr> <td>Seafood/Eggs</td> <td>145°F</td> <td rowspan="4" style="text-align: center;">  </td> <td>140°F → 70°F</td> </tr> <tr> <td>Steak/Pork</td> <td>145°F</td> <td>2 Hours</td> </tr> <tr> <td>Ground Beef</td> <td>145°F</td> <td>70°F → 41°F</td> </tr> <tr> <td>Poultry</td> <td>155°F</td> <td>4 Hours</td> </tr> <tr> <td colspan="3"></td> <td style="text-align: center;"> <u>Reheat</u> To 165°F </td> </tr> </table>				Food	Cooking Temp		Cool	Seafood/Eggs	145°F		140°F → 70°F	Steak/Pork	145°F	2 Hours	Ground Beef	145°F	70°F → 41°F	Poultry	155°F	4 Hours				<u>Reheat</u> To 165°F
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			<u>Reheat</u> To 165°F																					
No dented cans																								
Shelves, walls, floors, ceilings, vents and doors clean and free of dust																								
Thermometers in refrigerators/freezers																								
Food thermometers provided/calibrated																								
Temperatures logged daily for food, refrigerators, freezers and dish machine																								
Refrigerator/freezer doors and gaskets clean and in good repair																								
Interior refrigerator/freezer fans clear and free of dust																								
Sample meal trays for breakfast, lunch, supper, snacks and special treats purchased by staff																								
Structure																								
No evidence of insects/rodents																								
Walls, floors, ceilings in good repair																								
Drains working/plumbing not leaking																								

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Youth Count: _____

Date: _____

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Items	Yes	No	Corrective Action
Structure			
Safety covers on light fixtures			
Sprinkler heads/pipes clean			
Equipment			
Food contact surfaces are smooth easily cleanable surfaces, free of breaks, cracks, chips, rust, etc.			
Equipment clean: toaster, mixer, can opener, hood, cutting board, etc.			
Hand sinks working and accessible			
Dumpster area cleaned/lid closed and not over flowing			
Safety covers on light fixtures			
All carts and racks clean and in good repair			
Chemicals/Sanitizing			
Three (3) compartment sink (wash, rinse, sanitize)			
Chemical test strips available			
Sanitizer bucket set up and cleaning towels stored in solution			
Mops stored properly – out of water			
MSDS manual is accessible to all staff			
MSDS sheets for all chemicals available to staff			
Bathrooms cleaned and stocked with soap and hand towels			
Hot and cold water available			
Utensils, pots and pans stored clean and dry			
Dining tables sanitized after use with appropriate sanitizing solution (bleach)			
Towel and soap dispensers filled			
Chemicals maintained and documented			
Tool Control			
Tool control maintained and documented			

Signature of Reviewer

Date

xc: file
Safety Officer